Fisherman's Grotto

RECIPE BOOK

FROM

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FISHERMEN'S GROTTO
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No 9 Fishermen's Grotto

"Seafood Dinners Without Peer"

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Two Dining Rooms for Private Banquets

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Venetian Atmosphere Maintained in the Family Tradition

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OWNED AND OPERATED BY

M. Geraldi & Sons

NO. 9 FISHERMEN'S WHARF

FOOT OF TAYLOR ST. ORdway 3-7025

Facts about the Wharf

Fishermen's Wharf (formerly known as Meigg's Wharf), with its boiling crab pots, fish nets spread out to dry, colorful boats at anchor, gay decorations and laughter of visitors, is renowned the world over. But the romance of Fishermen's Wharf is a little told story. The hardships of the fishermen—braving storms and heavy seas, beaching on faraway lagoons to await calmer weather—this is the real story of Fishermen's Wharf, from which hundreds of fishermen, on their amazingly sturdy small craft, dare to venture far out into the Pacific from Mexico to Alaska. Despite the rough seas, each fisherman faces the challenge, not alone, but with his patron saint, Santa Maria d'Luma (Mary of Light), who watches over and returns both fisherman and craft safely. The admiration and faith of the fishermen in love of sea, boat and patron saint is symbolized in the painting of their boats blue and white—and also by a yearly festival (first Sunday of October) when they and their families participate in "The Blessing of the Fleet."

In this tradition, the late Mike Geraldi, for 26 years a fisherman—and his family for generations fishermen—fulfilled an ambition of bringing to you the many recipes developed by fishermen through-

out the world. He built the first seafood restaurant at Number 9 on the Wharf and he named it Fishermen's Grotto in honor of the fishermen themselves. He wanted a trademark symbolic of the fishermen and so "The Little Fisherman" was created, weatherbeaten, dour and bringing a smile to all who see it. This restaurant was the beginning of Fishermen's Wharf as it is known today.

The original building was decorated in a Venetian motif with gaily painted mooring poles reminiscent of Venice. In 1953 his sons added the Florentine Dining Room and Fireplace Lounge, in modern Italian Renaissance styling, which commands a panorama of the city's hills and skyline, the Golden Gate Bridge, the fishermen mending their nets and the boats bobbing "as though to free themselves from their moorings." Many San Franciscans show this dining room with pride "as one of the most beautiful on the Pacific Coast."

Many varieties of fish used in the Grotto's 150 menu selections are caught by the Grotto's own fishing fleet the same day as served; and Fishermen's Grotto at No. 9, San Franciscans' own favorite place on the Wharf, has earned an enviable reputation and is recommended by restaurant guides and gourmets throughout the world. Today, Fishermen's Grotto two story building is not only a famous restaurant but a tradition!

Fishermen's Grotto

Chef's Special Salad Dressing

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1½ cups chili sauce
¼ cup celery (ground fine)
¼ cup sour pickles (ground fine)
2 cups mayonnaise
1 teaspoon lemon juice
½ teaspoon Worcestershire sauce
1 teaspoon horseradish

Put all ingredients into bowl. Mix together; until well blended.

This dressing can be used on any seafood salad.

Makes one quart.

Keep in cool place but not in refrigerator. It will keep indefinitely.

Spaghetti and Crab

¼ cup olive or salad oil
½ cup chopped onion
1 teaspoon chopped garlic
1 teaspoon chopped parsley
1 teaspoon chopped celery
1 cup solid pack tomatoes
1 cup tomato sauce
¼ cup sherry wine
1 teaspoon black pepper
2 teaspoonsful salt
½ teaspoon paprika
1½ cups of water
1 lb. fresh or canned crab meat
1 lb. of spaghetti

Braise onions, celery, garlic and parsley in oil until golden brown. Add tomatoes, tomato sauce, water and seasonings. Simmer for one hour. Add crab meat and wine and simmer a few minutes.

Cook spaghetti. Drain but do not wash. Add to sauce. Mix well.

Pour on platter and sprinkle with grated cheese Serve immediately.

Serves 5 or 6 persons.

ONE OF TWO VENETIAN DINING ROOMS

Chioppino Sauce

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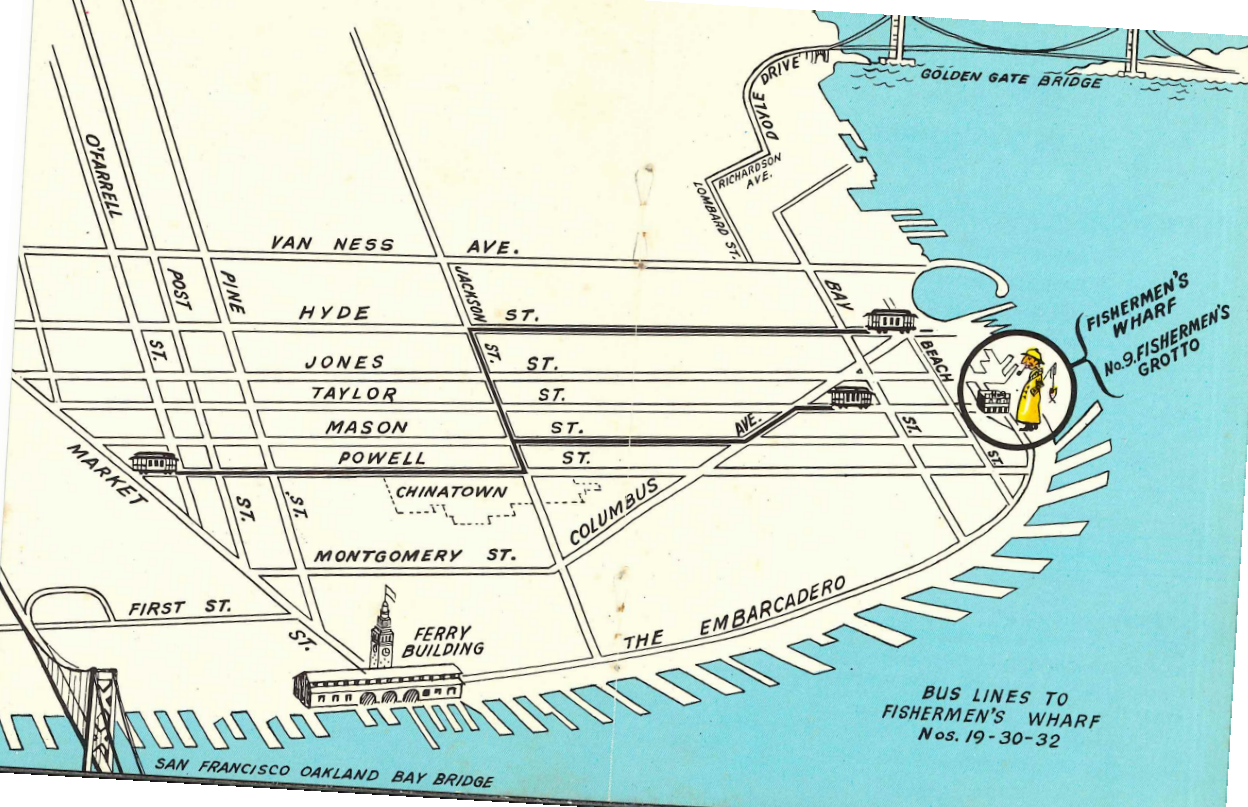
½ cup olive oil
1 tablespoonful chopped garlic
1 tablespoonful chopped parsley
1 tablespoonful chopped celery
1 tablespoonful chopped green pepper
2 cups solid pack tomatoes
1 cup tomato sauce
2 tablespoonsful salt
1 tablespoonful paprika
½ cup sherry wine
3 cups water
A small sprig of fresh basilico

Braise onions, garlic, parsley, celery and bell pepper in oil until a golden brown. Add tomatoes and tomato sauce, salt, black pepper, paprika and sherry wine. Cook 15 minutes. Add water. Cook slowly one hour.

This amount of sauce will serve six persons. Any fresh fish or shell fish may be used.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CHINATOWN
MONTGOMERY ST.
MARKET ST.
COLUMBUS AVE.
BAY ST.
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FISHERMEN'S WHARF
No. 9 FISHERMEN'S GROTTO
FIRST ST.
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